



FAT BARREL

WINE COMPANY



Wine & Vintage:	<u>Bob's Overnight Express 2013</u>
Origin:	Western Cape (Paarl, Wellington – Bovlei area)
Label:	Bob's
Farm Location:	Wellington, Western Cape, South Africa
Altitude / Distance from sea:	150m above sea level / ± 75km (± 121 miles)
Soil & Rootstock:	Clovelly, Stony Glenrosa soils & Richter 101-14, R110-R99
Vine age Trellising Pruning:	17 – 21 years 5&6 Wire Traditional
Winemakers :	Bob Lynde & Theunis van Zyl
Grape varieties analysis:	90% Cabernet Sauvignon with 10% Shiraz Acidity: 6.55 g/l pH: 3.60, Sugar: 24,5° B Yield: 8-10 Tons/Ha
Style of wine :	Dry Red Wine
Date Harvested:	February 2013
Date Wine was bottled:	July 2014
Vinification :	Cabernet Sauvignon and Shiraz grapes were blended to make this wine. Both varieties were fermented separately before blending, and both experienced 3-4 “pump-overs” daily, before undergoing Malolactic fermentation.
Wood Maturation:	6 – 9 Months.
Winemaker`s notes:	The slightly oaked Cabernet was blended with the unoaked Shiraz. The Shiraz adds a bit of fruit to the nose and some additional length to the wine & also tones down some of the “green characteristics” that young Cabernets tend to struggle with.
Wine Analysis:	Alcohol 13,47% : Residual sugar 5,56g/l : Total Acidity 6,88g/l & pH 3,67
Food pairing:	The king of grapes, Cabernet Sauvignon's bold, cigar box aromas support a subtle palate of mint and eucalyptus. The lighter Shiraz, with very slight peppery characteristics on the palate, add to a divine duck-with-plum-sauce dish, while the Cabernet allows this wine to be a lovely complement to grilled fillet, rump or sirloin steak, yet this wine is also elegant enough to be enjoyed on its own.